

Cook

About Scottish Autism

Scottish Autism seeks to promote and provide care, education, support and opportunities for autistic people of all ages throughout Scotland. We work tirelessly to create a world where autistic people are understood and enabled to lead meaningful, fulfilling and happy lives as valued members of the community.

A key expectation of everyone who works for Scottish Autism is that they live and breathe our values; Collaboration, Change Makers, Compassion and Contribution. Our values come into play throughout everything we do at work – how we work together, and how we deliver services to the people we support and to the people we work alongside.

The Role:

This role is responsible for planning and providing healthy and nutritious meals for autistic people within residential services.

Key tasks and responsibilities:

- To plan and prepare meals for autistic people, ensuring good nutritional value is offered and specific dietary needs are met.
- To understand specific dietary needs of autistic people, developing menu options to meet these needs.
- To order and stock food ingredients, ensuring adequate supplies are available to meet menu requirements.
- To maintain mandatory training and complete Food Hygiene training.
- To maintain kitchen environment to a high standard ensuring all health and safety requirements are met.
- To ensure all actions comply with Scottish Autism policy and procedure, Environmental Health, Food Hygiene and Care Standards.
- To build relationships with autistic individuals and support teams ensuring all dietary needs are known and met.
- To actively participate in coaching and the review process.

Skills and Attributes

- Represents Scottish Autism's values and approach through all communications.
- Good cookery/baking skills with the ability to prepare a variety of recipes which meet specific dietary requirements.
- IT skills to place orders.
- To plan menu which offers variety and good nutritional values for autistic people.

- Excellent communication skills with internal staff and supported individuals and external stakeholders such as suppliers and Environmental Health Inspectors.

Knowledge and Experience

- Knowledge of autistic people supported within the service and their specific dietary needs.
- Knowledge and adherence to Food Hygiene and Environmental Health regulations applying to the workplace.
- Complete Intermediate Food Hygiene qualification.
- Thorough knowledge and application of Scottish Autism's policy and procedures.